

GORDON RAMSAY  
**HELL'S KITCHEN**



### CUISINE

Contemporary American Cuisine

### HOURS

Monday-Thursday, 11:00 am-10:00 pm,  
Friday & Saturday, 11:00 am-11:00 pm

### SPECIAL EVENTS

14-250 guests

### PRIVATE DINING SPACE

Semi Private dining room for 70 people; Chef's Table

LUNCH PRICES BEGIN AT \$115.00++ AND DINNER PRICES BEGIN AT \$135.00++ PER PERSON

### VENUE DESCRIPTION

Hell's Kitchen Las Vegas pulls themes from all of Gordon Ramsay's ventures incorporating the Hell's Kitchen show, his signature items, and his overall brand to deliver a unique new restaurant. Perfect for lunch, dinner or just drinks - Hell's Kitchen is a bustling, large and breathtaking space designed by Jeffrey Beers with a stunning mix of Hell's Kitchen experiences and modern décor. The menu will be a culmination of all things Gordon serving his signature dishes, memorable show items and nationally trending food items with a Gordon Ramsay twist. Guests can expect Hell's Kitchen cast/chef recipes and dishes. "Fans of the show have been asking us to bring a Hell's Kitchen restaurant to life since day one, so I'm thrilled to finally be doing it here at Caesars Palace," says Ramsay. "A key element of the show's success has always been the diners' experience, so we are excited for guests in Las Vegas to feel like they too are part of the show - flames and all."

### MUST-TRY COCKTAIL

#### NOTES FROM GORDON

This cocktail, made with Plymouth dry gin, green tea, lemongrass, peach and lemon, is garnished with its very own message from Gordon.





**Red & Blue Chef's Tables**

**Seats up to 20 people**



**Private Dining Room 1 & 2**

**Seats up to 42 people**



**Private Dining Room 1**

**Seats up to 24 people**



**Private Dining Room 2**

**Seats up to 18 people**



## HELL'S KITCHEN BEVERAGE PACKAGES

### Sponsored Bar Packages

In order to plan your event, we will provide you with a flat per person charge. This allows your guests freedom to consume unlimited amounts of cocktails, beer, house wine, soft drinks and fruit juices. In addition, this gives you the total charge prior to the event. A guaranteed attendance will be required & charges made accordingly, per person.

	<b>Premium</b>	<b>Super Premium</b>
One Hour:	\$75.00	\$85.00
Two Hours:	\$95.00	\$105.00
Three Hours:	\$115.00	\$125.00

*The Sponsored Bar Package does not include Red Bull, Martini's, Specialty Drinks, Cognacs, Champagne, Cordials or Ports. A SAMPLE of included brands is outlined below. This is sample only; exact brands are not guaranteed.*

#### **Premium (drinks priced at \$13 or less)**

Vodka:	Absolut, Tito's
Gin:	Tanqueray, Plymouth
Rum:	Bacardi, Malibu
Tequila:	Herradura Blanco, Patron Silver
Scotch:	Chivas 12, JW Black, Ardbeg 10
Whiskey:	Jack Daniels, Jameson

#### **Super Premium (drinks priced at \$18 or less)**

Vodka:	Belvedere, Grey Goose, Ketel One
Gin:	Tanqueray 10, Hendrick's, Nolet's
Rum:	Mt. Gay, Atlantico, Kirk & Sweeney 12
Tequila:	Casa Dragones, Don Julio Anejo
Scotch:	The Glenlivet 12, The Macallan 18
Whiskey:	KnobCreek, MakersMark, CrownRoyal

All charges are subject to 22% service charge and 8.375% sales tax

# specialty cocktails

## meet your maker 18

maker's mark bourbon, domaine de canton, mint, apple, strawberry, cinnamon

## notes from gordon 18

plymouth dry gin, green tea, lemongrass, peach, lemon, message from gordon

## fear & loathing 18

el silencio mezcal, luxardo, cold-pressed blood orange juice, pineapple, lemon

## the pitchfork 18

bulleit bourbon, giffard pamplemousse, fonseca 10yr tawny, lemon, egg white

## scottish kiss 19

auchentoshan american oak scotch, pimm's no. 1, domaine de canton, brown sugar

## peat's dragon 18

ardbeg 10yr scotch, patron citronge, lemon, egg white

## smoke on the blvd 19

woodford rye, aperol, amaro averna, sweet vermouth, smoked with cherry wood

## the duchess 18

empres 1908 gin, fever tree elderflower tonic, juniper, rosemary

## yuki onna 18

absolut citron, huana guanabana, rhubarb puree, lemon bitters

## ancho paloma 18

casa dragones, ancho reyes, st-germain, agave, grapefruit, lime

## classic cocktails

### **negroni 16**

plymouth dry gin, campari, martelletti vermouth

### **old fashioned 18**

buffalo trace bourbon, orange bitters, brown sugar syrup

### **roman spritz 16**

aperol, carpano antica, bisol jeio, rosemary sprig, olives, lemon twist

### **pimm's cup 16**

pimm's no. 1, st. germain, strawberries, orange, cucumber, lemon

### **manhattan 18**

knob creek, meletti vermouth, angostura bitters

## mocktails 9

### **agua fresca**

watermelon, agave nectar, lime juice

### **banshee whisper**

rhubarb puree, el corazon mix, simple syrup, fever-tree ginger beer

### **hibiscus sour**

hibiscus tea, lemon, simple syrup

# draft beer

## domestic 10

coors light - 4.2% abv, golden, colorado

miller lite - 4.17% abv, milwaukee, wisconsin

## import 12

guinness - 4.2% abv dublin, ireland

innis & gunn original oak aged beer - 6.6% abv, edinburgh, scotland

modelo especial - 4.4% abv, mexico city, mexico

newcastle brown ale - 4.7% abv, zoeterwoude, netherlands

peroni nastro azzurro - 5.1% abv, roma, italy

stella artois - 5% abv, leuven, belgium

## craft

new belgium fat tire amber ale - 5.2% abv, fort collins, colorado 12

samuel adams boston lager - 5% abv jamaica plain, massachusetts 12

blue moon belgian white - 5.4% abv, golden, colorado 11

firestone walker brewing co. 805 blonde ale - 4.7% abv,  
paso robles, california 12

hell's kitchen special brew (ghost hammer ipa) by stone brewing  
- 6.7% abv, escondido, california 13

stone brewing, tropic of thunder lager - 5.8% abv, escondido, california  
12

lagunitas ipa - 6.2% abv, petaluma, california 12

sierra nevada pale ale - 5.6% abv, chico, california 12

# beer bottles & cans

## domestic 9

coors light - 4.2% abv, golden, colorado

miller lite - 4.17% abv, milwaukee, wisconsin

## import

corona extra - 4.6% abv, mexico city, mexico 11

chimay blue - 9% abv, baileux (chimay), belgium 13

## craft 11

angry orchard - 5% abv, walden, new york

bad beat brewing bluffing isn't weisse - 5.1% abv, henderson, nevada

big dog's draft house las vegas lager - 5% abv, las vegas, nevada

squatters hell's keep belgian ale - 7.75% abv, utah

## non alcoholic 9

sharp's - 0.4% abv, milwaukee, wisconsin



# wines by the glass

## sparkling

JCB N° 21 by **Jean-Charles Boisset**, cremant d'bourgogne, burgundy, nv 17  
Gusbourne, brut reserve, kent, 2013 22  
Delamotte, le mesnil sur oger, brut, nv 26  
**Jean-Baptiste Adam**, brut-rose, cremant d'alsace, nv 16  
Veuve Clicquot Ponsardin, reims, brut, nv 39

## white

riesling, **Dr. Pauly Bergweiler**, *wehlener sonnenuhr*, kabinette, mosel 2018 16  
sauvignon blanc, **Duckhorn**, napa valley, 2018 18  
pinot grigio, **Jermann**, friuli-venezia giulia, 2018 16  
viognier, **Chateau de Campuget 1753**, igp gard 2018 16  
chardonnay, **Davis Bynum**, river west vineyard, russian river valley, 2016 17  
chardonnay, **Domaine Vocoret et Fils**, chablis, 2017 20

## rose

grenache blend, **Hampton Water**, languedoc, 2017 15  
pinot noir, **Flowers**, sonoma coast, 2017 18

## red

pinot noir, **Emeritus**, *hallberg ranch*, russian river valley, 2015 19  
pinot noir, **Aurelien Verdet**, hautes-cotes de nuits, 2016 24  
malbec, **Achaval-Ferrer**, mendoza, 2018 17  
tempranillo, **Bodegas Muriel**, grand reserva, rioja, 2006 20  
merlot, **Trig Point**, diamond dust vineyard, alexander valley, 2017 17  
cabernet sauvignon, **Foley Johnson**, rutherford, 2017 21  
cabernet sauvignon, **Jordan**, alexander valley, 2015 28  
syrah / grenache / petite sirah, **Orin Swift**, abstract, california, 2017 19

## wines by the glass (continued)

### coravin wines by the glass

chardonnay, **Rochioli**, russian river valley, 2017 35

cabernet sauvignon, **Robert Mondavi**, reserve, to kalon vineyard, napa valley, 2015 39

cabernet sauvignon, **Orin Swift**, *mercury head*, napa valley, 2016 50

### sparkling/champagne

1260 **bisol**, *jeio, valdobbiadene prosecco*, veneto, brut, nv 75

1245 **delamotte**, le mesnil sur oger, brut, nv 125

2204 **dom perignon**, eprenay, brut, 2009 395

2200 **gusbourne**, *blanc de blancs*, kent, brut, 2011 190

2201 **gusbourne**, *brut reserve*, kent, 2013 105

2205 **hatterley valley**, *blanc de blancs*, hampshire, brut, 2011 145

1308 **jcb N° 21 by jean-charles boisset**, cremant d'bourgogne, burgundy, nv 80

1028 **piper-heidsieck**, *cuvee brut*, reims, nv 120

2216 **prunotto**, moscato d'asti, piedmont, 2018 70

1202 **schramsberg**, *blanc de noirs "vegas golden knights"*, north coast, brut, nv 140

1018 **veuve clicquot ponsardin**, reims, brut, nv 165

### sparkling/champagne rose

1032 **billecart-salmon**, mareuil-sur-ay, brut, nv 200

2203 **j vineyard**, sonoma county, brut, nv 85

1250 **jean-baptiste adam**, *brut-rose*, cremant d'alsace, nv 75

1291 **ruinart**, reims, brut, nv 161

1134 **taittinger**, *prestige rose*, reims, brut, nv 125

2212 **veuve clicquot ponsardin**, reims, brut, nv 195

# white

- 2007 chardonnay, **cakebread cellars**, napa valley, 2017 115
- 3632 chardonnay, **domaine leflaive**, macon-verze, 2015 150
- 2224 chardonnay, **domaine michel niellon**, bourgogne, 2015 120
- 2223 chardonnay, **domaine michel niellon**, chassagne-montrachet, 2014 169
- 2227 chardonnay, **domaine vocoret et fils**, chablis, 2017 90
- 2308 chardonnay, **far niente**, napa valley, 2017 125
- 2145 chardonnay, **felton road**, *bannockburn*, central otago, 2013 148
- 2027 chardonnay, **jordan**, russian river valley, 2016 85
- 2419 chardonnay, **davis bynum**, *river west vineyard*, russian river valley, 2016 75
- 2690 chardonnay, **lewis**, *reserve*, napa valley, 2016 170
- 2591 chardonnay, **newton**, *unfiltered*, napa valley, 2015 159
- 2016 chardonnay, **nickel & nickel**, *stiling vineyard*, russian river valley, 2013 104
- 2221 chardonnay, **patz & hall**, sonoma coast, 2016 80
- 2172 chardonnay, **paul hobbs**, *ellen lane vineyard*, russian river valley, 2015 196
- 2632 chardonnay, **peter michael**, *ma belle fille*, knights valley, 2015 270
- 2225 chardonnay, **rochioli**, russian river valley, 2016 150
- 2099 chardonnay/sauvignon blanc/muscat, **orin swift**, *mannequin*, california, 2016 72
- 2229 chenin blanc, **a.a. bodenhorst**, *secateurs*, swartland, 2018 65
- 4970 grenache blanc blend, **chateau la nerthe**, chateauneuf-du-pape, 2017 150
- 2232 marsanne, **tahbilk**, nagambie lakes central victoria, 2017 65
- 3166 pinot grigio, **jermann**, friuli-venezia giulia, 2018 75
- 3607 pinot gris, **trimbach**, alsace, 2013 94
- 2170 riesling, **dr. pauly bergweiler**, *wehlener sonnenuhr, kabinette*, mosel 2018 75
- 2171 riesling, **jean-baptiste adam**, *kaefferkopf, grand cru*, alsace 2013 125
- 2236 riesling, **schloss johannisberg**, *gelblack, feinherb*, rheingau, 2017 80
- 2237 riesling, **schloss johannisberg**, *grunlack, spatlese*, rheingau, 2016 125

## white (continued)

- 3930 roussanne blend, **tablas creek vineyard**, *esprit de tablas blanc*, paso robles, 2015 135
- 3054 sauvignon blanc, **chateau de sancerre**, sancerre, 2017 76
- 2240 sauvignon blanc, **cloudy bay**, marlborough, 2018 80
- 2157 sauvignon blanc, **eisele vineyard**, napa valley, 2016 285
- 2079 sauvignon blanc, **duckhorn**, napa valley, 2018 78
- 2149 sauvignon blanc, **orin swift**, *blank stare*, russian river valley, 2017 72
- 2634 sauvignon blanc, **peter michael**, *l'apres midi*, knights valley, 2017 170
- 2126 sauvignon blanc, **rochioli**, russian river valley, 2018 100
- 2243 sauvignon blanc/semillon, **chateau carbonnieux**, pessac-leognan, 2015 120
- 2187 viognier, **chateau de campuget** 1753, igp gard 2018 75
- 2089 viognier, **darioush**, *signature*, napa valley, 2017 137

## rose

- 2260 grenache/mourvedre blend, **chateau simone**, palette, 2016 145
- 2257 grenache blend, **daou**, paso robles, 2016 80
- 2258 grenache gris/mourvedre, **domaine lafage**, *mirafors*, cotes du roussillon, 2015 1.5l 95
- 2266 grenache/syrah/cinsault, **domaine ott**, *by ott*, cotes de provence, 2015 1.5l 120
- 2263 pinot noir, **domaine serene**, "r", oregon, nv 1.5l 150
- 2247 mourvedre/grenache/cinsault, **domaine tempier**, bandol, 2016 90
- 2246 pinot noir, **flowers**, sonoma coast, 2017 85
- 3917 grenache blend, **hampton water**, Languedoc, 2017 70
- 2254 grenache blend, **vie vite**, cotes de provence, 2018 60
- 2255 grenache/cinsault/rolle, **vie vite**, *extraordinaire*, cotes de provence, 2013 1.5L 160

# red

- 4007 cabernet sauvignon, **cakebread**, napa valley, 2016 164
- 2272 cabernet sauvignon, **caymus**, napa valley, 2017 192
- 4098 cabernet sauvignon, **caymus**, *special selection*, napa valley, 2014 425
- 2273 cabernet sauvignon, **faust**, napa valley, 2016 150
- 2274 cabernet sauvignon, **foley johnson**, rutherford, 2017 95
- 4860 cabernet sauvignon, **hundred acre**, *ark vineyard*, napa valley 2014 1050
- 4861 cabernet sauvignon, **hundred acre**, *kayli morgan vineyard*, napa valley 2014 1050
- 2307 cabernet sauvignon, **jordan**, alexander valley, 2015 135
- 6824 cabernet sauvignon, **merus**, napa valley, 2013 410
- 2275 cabernet sauvignon, **orin swift**, *mercury head*, napa valley, 2016 240
- 2638 cabernet sauvignon, **peter michael**, *au paradis*, oakville, 2014 440
- 4195 cabernet sauvignon, **robert mondavi**, *reserve, to kalon vineyard*, napa valley, 2015 200
- 4038 cabernet sauvignon, **scarecrow**, rutherford, 2016 1100
- 2269 cabernet sauvignon, **silver oak**, alexander valley, 2015 173
- 4223 cabernet sauvignon, **shrader**, *double diamond*, napa valley, 2016 155
- 6851 cabernet sauvignon, **stag's leap**, *artemis*, napa valley, 2017 155
- 4143 cabernet sauvignon, **stag's leap**, *fay*, napa valley, 2015 350
- 2277 cabernet sauvignon blend, **chateau carbonnieux**, pessac-leognan, 2016 125
- 6178 cabernet sauvignon blend, **chateau cos d'estournel**, st. estephe, 2000 825
- 4035 cabernet sauvignon blend, **justin**, *isosceles*, paso robles, 2016 120
- 8545 cabernet sauvignon blend, **opus one**, napa valley 2014 640
- 4149 cabernet sauvignon/merlot/malbec, **orin swift**, *palermo*, napa valley, 2016 110
- 4044 cabernet sauvignon blend, **pahlmeyer**, *proprietary red*, napa valley, 2014 395

## red (continued)

- 4142 cabernet sauvignon blend, **peter michael**, *les pavots*, knights valley, 2014 445
- 2280 cabernet sauvignon blend, **peter michael**, *l'esprit des pavots*, knights valley, 2014 245
- 4362 cabernet sauvignon blend, **quintessa**, rutherford, 2012 315
- 6148 cabernet sauvignon blend, **reserve de la comtesse**, pauillac, 2011 180
- 9121 cabernet sauvignon blend, **tenuta san guido**, *sassicaia*, bolgheri docg, 2015 460
- 1169 carmenere, **montes**, *purple angel*, colchagua valley, 2016 196
- 8642 malbec, **achaval ferrer**, *finca bella vista*, mendoza, 2012 295
- 2282 malbec, **achaval ferrer**, mendoza, 2018 75
- 6857 malbec, **alta vista**, *alizarine*, lujan de cuyo, mendoza, 2011 130
- 4205 merlot, **darioush**, *signature*, napa valley, 2016 160
- 4107 merlot, **duckhorn**, napa valley, 2016 120
- 6858 merlot, **trig point**, *diamond dust vineyard*, alexander valley, 2017 80
- 2286 merlot blend, **chateau beausejour-becot**, st.-emilion, 1999 240
- 8846 merlot blend, **clos canon**, st-emillion, 2010 180
- 2288 merlot/syrah/sangiovese, **gaja**, *ca'marcanda*, *promis*, tuscan igt, 2013 95
- 6274 nebbiolo, **gaja**, barbaresco docg, 2014 470
- 2314 nebbiolo, **gaja**, *dagromis*, barolo docg, 2015 180
- 2316 nebbiolo, **giacomo borgogno**, barolo docg, 2013 215
- 5725 pinot noir, **aurelien verdet**, hautes-cotes de nuits, 2016 115
- 2294 pinot noir, **domaine serene**, *evenstad reserve*, willamette valley, 2015 165
- 3038 pinot noir, **emeritus**, *hallberg ranch*, russian river valley, 2015 110
- 4155 pinot noir, **etude**, *grace benoist ranch*, carneros, 2016 106
- 4156 pinot noir, **flowers**, sonoma coast, 2016 125

## red (continued)

- 4365 pinot noir, **littorai**, *wendling vineyard*, anderson valley, 2015 195
- 4451 pinot noir, **patz & hall**, sonoma coast, 2016 88
- 4183 pinot noir, **paul hobbs**, *hyde vineyard*, carneros, 2017 210
- 9216 sangiovese, **castello di volpaia**, chianti classico riserva docg, 2016 95
- 5558 grenache blend, **m.chapoutier**, *la bernardine*, chateauneuf-du-pape, 2015 130
- 2311 shiraz, **two hands**, *bella's garden*, barossa valley, 2016 175
- 6019 syrah, **sine qua non**, *ratsel*, california, 2016 515
- 4137 syrah/grenache/petite sirah, **orin swift**, *abstract*, california, 2017 90
- 6859 tempranillo, **bodegas muriel**, *grand reserva*, rioja, 2006 95
- 2302 tempranillo, **bodegas numanthia-terms**, *terms*, toro, 2016 81
- 8375 tempranillo, **pingus**, *flor de pingus*, ribera del duero, 2016 240
- 4264 zinfandel blend, **orin swift**, *eight years in the desert*, California, 2018 110
- 2303 zinfandel blend, **the prisoner wine**, *the prisoner*, napa valley, 2017 123

## cognac

Hardy *Noces De Perle* 55  
Hennessy *Paradis* 283  
Hennessy XO 60  
Hennessy VSOP 17  
Hennessy VS 15  
Remy Martin *Louis XIII* .5oz 110  
Remy Martin *Louis XIII* 1oz 215  
Remy Martin *Louis XIII* 2oz 425  
Remy Martin XO 40  
Remy Martin VSOP 16

## scotch

Ardbeg 10yr 13  
Auchentoshan, *American Oak* 14  
Auchentoshan, *Three Wood* 18  
Bruichladdich, *The Classic Laddie* 20  
Bruichladdich, *Black Art* 95  
Chivas 12yr 14  
Dalmore 12yr 16  
Dalmore 15yr 22  
Dewars White Label 12  
Glenmorangie, *Nectar D'or* 22  
Glenmorangie 18yr 27  
The Glenlivet 12yr 14  
The Glenlivet 15yr 22



## scotch (continued)

Johnnie Walker Black Label 14  
Woodford Reserve Bourbon, *90.4 proof* 16  
Akashi White Oak, *80 proof* 15  
Iwai 'Mars,' *80 proof* 13  
Johnnie Walker Blue Label 52  
The Macallan 12yr 17  
The Macallan 18yr 51  
The Macallan 25yr 265

## bourbon / whiskey

Baker's 7yr, *107 proof* 14  
Basil Hayden's, *80 proof* 16  
Buffalo Trace, *90 proof* 16  
Bulleit Bourbon, *90 proof* 15  
Bulleit Rye, *90 proof* 16  
Canadian Club, *80 proof* 13  
Four Roses Yellow Label, *80 proof* 13  
Jack Daniels No. 7 15  
Knob Creek Straight Bourbon, *100 proof* 15  
Makers Mark, *90 proof* 15  
Michter's Rye, *84.8 proof* 15  
Michter's US1 Small Batch, *91.4 proof* 16  
Old Rip Van Winkle 10yr Bourbon, *107 proof* 47  
Whistlepig 10yr Rye, *100 proof* 23

## bourbon / whiskey (continued)

Whistlepig 12yr Rye, *86 proof* 31

Whistlepig 15yr Rye, *92 proof* 45

Willet Family Estate Rye, *106.2 proof* 15

Woodford Reserve Bourbon, *90.4 proof* 16

Nikka Coffey, *80 proof* 19

Suntory Toki, *86 proof* 15

Crown Royal, *80 proof* 15

Crown Royal Reserve, *80 proof* 16

Seagram's 7, *80 proof* 13

Jameson Irish, *80 proof* 15

Redbreast 12yr, *80 proof* 17

Redbreast 15yr, *92 proof* 20

## tequila

Avion 44 44

Casa Dragones 18

Chinaco Reposado 13

Clase Azul *Plata* 15

Clase Azul Reposado 43

Don Julio Anejo 18

Don Julio Blanco 15

Don Julio Reposado 17

Don Julio *1942* 46

El Silencio *Black* 12

El Silencio *Espadin* 14

Fortaleza Anejo 18

Fortaleza Blanco 13

## tequila (continued)

Herradura Blanco 13

Herradura Anejo 16

Herradura Reposado 14

Kimo Sabe 13

Patron Anejo *Caesars Select* 23

Patron *Piedra* 95

Patron *Platinum* 55

Patron Reposado 14

Patron Silver 15

## HELL'S KITCHEN MENU

### DINNER MENU #1

#### First Course

CAESAR SALAD

*Parmesan Cheese, Garlic Croutons*

#### Choice of Main Course

CRISPY SKIN SALMON

*White Warm Beans, Seabean  
Salad, Iberico Chorizo, Citrus*

*Beurre Blanc*

FILET MIGNON

*8 ounces, Roasted Tomatoes on  
the Vine, Béarnaise*

VEGETABLE RISOTTO

*Seasonal Vegetables*

#### Dessert

STICKY TOFFEE PUDDING

\$135 per person

Plus 8.375% Tax & 22% Service Fee

## HK PREMIERE DINNER

### DINNER MENU #2

#### Choice of First Course

HEIRLOOM TOMATO BURRATA SALAD

*White balsamic vinegar, extra virgin  
olive oil, thai basil salad*

CAESAR SALAD

*Parmesan Cheese, Garlic Croutons*

#### Choice of Main Course

CRISPY SKIN SALMON

*White Warm Beans, Seabean Salad,  
Iberico Chorizo, Citrus Beurre Blanc*

BEEF WELLINGTON

*Potato Puree, Glazed Vegetables, Red  
Wine Demi-Glace*

VEGETABLE RISSOTO

*Seasonal Vegetables*

#### Dessert

STICKY TOFFEE PUDDING

\$170 per person

Plus 8.375% Tax & 22% Service Fee

## GR'S LUNCH BREAK

### LUNCH MENU #1

#### First Course

CAESAR SALAD

*Parmesan Cheese, Garlic Croutons*

#### Choice of Main Course

CRISPY SKIN SALMON

*Warm White Beans, Seabean  
Salad, Iberico Chorizo, Citrus  
Beurre Blanc*

PETITE BEEF WELLINGTON

*Potato Puree, Glazed Vegetables, Red  
Wine Demi-Glace*

VEGETABLE RISOTTO

*Seasonal Vegetables*

#### Dessert

STICKY TOFFEE PUDDING

\$115 per person

Plus 8.375% Tax & 22% Service Fee

## THE POWER LUNCH

### LUNCH MENU #2

#### Choice of First Course

HEIRLOOM TOMATO

BURRATA SALAD

*White balsamic vinegar,  
extra virgin olive oil, thai  
basil salad*

CAESAR SALAD

*Parmesan Cheese, Garlic Croutons*

#### Choice of Main Course

CRISPY SKIN SALMON

*White Warm Beans, Seabean  
Salad, Iberico Chorizo, Citrus  
Beurre Blanc*

PETITE BEEF WELLINGTON

*Potato Puree, Glazed Vegetables, Red  
Wine Demi-Glace*

VEGETABLE RISOTTO

*Seasonal Vegetables*

#### Dessert

STICKY TOFFEE PUDDING

\$135 per person

Plus 8.375% Tax & 22% Service Fee

## HK CANAPES RECEPTION MENU

*Sold by the Dozen  
Tray passed service only*

AVOCADO TOAST  
*Heirloom Radishes, Sunflower Seeds*  
\$50

SHRIMP COCKTAIL  
*Horseradish, Gin Cocktail Sauce*  
\$75

## APPETIZERS TO SHARE SUPPLEMENT

SHRIMP COCKTAIL  
*Horseradish, Gin Cocktail Sauce*  
\$12/ PERSON

## BEVERAGE PACKAGES

### SPONSORED BAR ON CONSUMPTION

The host of the event, including the current 22% service charge and 8.375% sales tax, will be added to all drink charges. A complete breakdown will be provided to the host at the conclusion of the event.

### SPONSORED PACKAGE BARS

In order to plan your event, we will provide you with a flat per person charge. This allows your guests freedom to consume unlimited amount of cocktails, beer, house wine, soft drinks, bottled water and fruit juices. In addition, this gives you the total charge prior to the event. A guaranteed attendance will be required and charge made accordingly, per person.

1 HOUR: \$75 Premium/ \$85 Super  
2 HRS: \$95 Premium/\$105 Super  
3 HRS: \$115 Premium/ \$125 Super

*Sponsored Package Bars does not include Red Bull, Cognacs, Champagne, Shots, Cordials or Ports*

All charges are subject to 22% service charge and 8.375% sales tax. As of

## SUBSTITUTIONS

A 6-ounce Filet Mignon, accompanied with béarnaise sauce and roasted tomatoes may be substituted for the Beef Wellington on an individual basis, for guests who prefer their steak cooked medium plus.